



OCTOBER 16, 2016  
CHEFS' CULINARY CHALLENGE

FOR THE  
LOVE  
OF FOOD



A Benefit for  
West Suburban  
Community Pantry

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## Carrot Ginger Soup

Yield: 1 gal

Butter	6 oz.
Carrots, chopped	3#
Onions, chopped	6 oz.
Ginger, chopped	1 oz.
Orange juice	3 oz.
Coriander	1 ½ tsp
Chicken stock	3 qts
Heavy cream	2 cups
Salt	
White pepper	
Garnish: Fried ginger & chives	

Sweat carrots, onions and ginger in butter. Cook until carrots are soft.

Add orange juice, coriander, stock and heavy cream. Simmer.

Puree soup until completely smooth. Adjust seasoning.

## Apple-Endive Salad

Olive oil	18 fl oz
Apple cider	5 fl oz
Cider vinegar	5 fl oz
Salt & pepper	to taste
Granny Smith apples, fine julienne	5 each
Belgian endive, julienne	5 each
Baby frisee, rough chopped	2 hds
Parsley, chopped	
Blue cheese crumbled	

## Roasted Beets, Arugula & Red Wine Vinaigrette

Red beets 3#  
Golden beets 3#  
Kosher salt, as needed

- 1) Wash beets and place on bed of kosher salt. Roast in a 350° convection oven until tender.
- 2) Peel beets cut matchstick size pieces. Toss separately with vinaigrette.

### Red Wine Vinaigrette

Olive oil	2 cups
Vegetable oil	1 cup
Red wine vinegar	1 ½ cups
Garlic chopped	2 cloves
Salt & pepper, to taste	

### Wild Mushrooms

Olive oil	2 tbsp
Mushrooms, assorted, quartered	2 lbs
Salt & pepper, to taste	
Arugula	

Toss mushrooms with olive oil, salt and pepper.  
Place in 425° oven for 12-15 minutes or until golden brown and all liquid has evaporated.  
Remove from oven and allow to cool.

Gently mix arugula and mushrooms. Place on plate and top with beets.